



ME NU

SANS FRONTIÈRES





STARTERS

SPICY GIZZARD

*Sauteed Gizzards Tossed in our
Signature Spicy Sauce*

90

FRIED CALAMARI

*Crispy Coated Fried Calamari,
Served with Garlic Sauce*

130

VEGETARIAN SPRING ROLLS

*A Flavorful and Crunchy Roll Filled with Sautéed Vegetables and
Fragrant Herbs, Served with a Side of Homemade Sauce*

85

PEPPERED GOAT MEAT

Tender Goat Meat Smothered in Rich Pepper Crust

120

CHICKEN WINGS

Tender, Juicy Wings Tossed in Homemade Sauce

110



SANDWICHES

SMOKED SALMON SANDWICH

Premium Sandwich Consisting of Smoked Salmon, Boiled Eggs, Tomatoes, Pickles and Cream Cheese, Served on a Mini Baguette

155

TURKEY HAM SANDWICH

Classic Combo of Thinly Sliced Turkey, Lettuce, Fresh Tomatoes & Homemade Sauce, Served on Mini Baguette

130

MIXED SEAFOOD

Medley of Shrimps, Calamari, Fresh Tomatoes, Onions & Homemade Sauce, Served on Mini Baguette

200

CHICKEN FILLET

Gourmet Chicken Sandwich with Mayonnaise, Tomatoes, Cucumber & Homemade Sauce, Served on Mini Baguette

130



SALADS

CHICKEN SCHNITZEL SLAW SALAD

*Thinly Sliced Fried Chicken with a Mix of Cabbage, Lettuce,
Carrot, Cucumber, Sweet Corn & Onions*

170

SEAFOOD SALAD

*Fresh Mix of Shrimps, Calamari, Boiled Potatoes, Tomatoes,
Olives and Homemade Sauce*

180

PASTA SALAD

*Flavorful Pasta Salad Featuring Cucumber, Tomatoes, Boiled
Eggs, Olives & Cheese*

150



BURGER

BEEF BURGER

Savory Beef Burger Featuring Juicy Patty, Topped with Lettuce, Tomatoes, Onions & Homemade Sauce

185

CHICKEN BURGER

Comforting Chicken Burger Featuring Grilled Chicken Breast, Topped with Lettuce, Tomatoes, Onions & Homemade Sauce

180

FISH BURGER

Decadent Fish Burger Featuring Crispy Fish Patty, Topped with Lettuce, Tomatoes, Onions & Homemade Sauce

185



VEGETARIAN

FAJITAS SHAWARMA

A bold twist on Traditional Shawarma Featuring Lettuce, Onions, Red Cabbage, Wrapped in Warm Fajitas and Served with Homemade French Fries & Homemade Sauce

160

COLESLAW SANDWICH

A Creamy Coleslaw Filling Made with Shredded Cabbages, Mayonnaise, and a Hint of Vinegar, Piled on Baguette

110



PASTA

PENNE ARRABBIATA

Spicy Penne Pasta Tossed in Fiery Arrabbiata Sauce, Made with Crushed Tomatoes, Garlic and Red Pepper

180

SPAGHETTI MUSHROOMS

Tender Spaghetti Tossed with Sautéed Wild Mushrooms, Garlic and Local Herbs

220



FISH

SALMON FILLET

Salmon Fillet Pan-Seared to Perfection and Served with Zesty Lemon Butter Sauce

350

FISH & CHIPS

Classic Comfort Food Featuring Sustainable Cod, Battered and Fried to Perfection, Served with Crispy French Fries and a Side of Creamy Coleslaw

230

PAN GRILLED PRAWNS

Fresh Prawns, Pan-Grilled to Golden Crisp and Served with a Refreshing Homemade Sauce

380

PAN GRILLED TILAPIA

Pan Grilled Tilapia, Marinated Overnight, Served with Zesty Ghanaian-inspired Sauce

280



MAINS

GRILLED CHICKEN BREAST

Tender and Juicy Grilled Chicken Breast, Marinated in a Zesty Blend of Herbs and Spices

240

BEEF STROGANOFF

Pan-seared Beef, Smothered in a Decadent and Creamy Sauce, Sautéed Mushrooms and Noodles

250

BEEF GOULASH

A Hearty and Satisfying Dish, Featuring Tender Chunks of Beef, Slow Cooked in a Rich and Flavorful Broth

195

GOLDEN BEEF

Tender and Juicy Golden Beef, Grilled to Perfection and Served with Homemade Mushroom Sauce

270

CHICKEN YASSA

Flavorful Chicken Marinated in a Zesty Mixture of Onions, Garlic and Spices

260

FISH YASSA

Savory Tilapia Marinated in a Zesty Mixture of Onions, Garlic and Spices

280



SIDES

JOLLOF RICE

Flavorful Stewed Rice Infused with the Bold Spices and Aromas of the West African Sub-Region

70

FRIED RICE

Savory Fried Rice, Wok-seared to Perfection with a Medley of Vegetables and a Hint of Tropical Exotic Spices

75

PLAIN RICE

Tender and Fluffy Steamed Rice, Cooked without any Flavorings or Preservatives, Perfect for Accompanying Savory Dishes

30

HOMEMADE FRENCH FRIES

Tender, Hand-cut French Fries, Cooked to a Perfect Crisp

75

COCOYAM FRIES

Crunchy Cocoyam Fries, Made from a Traditional African Nutritious Tuber

65

SWEET POTATOES FRIES

Thick-cut Potato Fries, Seasoned with Traditional Herbs and Spices

75

FRIED PLANTAIN

Thick-cut Plantains, Fried to a Crispy Golden Brown

80

NAIJA YAMARITA

Bite-sized Yam Fritters Coated in Spicy Batter

70



DESSERTS

CHOCOLATE FONDANT

Warm, Molten Chocolate Cake, filled with a Rich Chocolatey Center, Served with a Scoop of Vanilla Ice Cream

110

TIRAMISU

Creamy Dessert Featuring Espresso-Soaked Ladyfingers, Mascarpone Cheese, and a Hint of Liqueur

95

PANNA COTTA

Rich and Creamy Cotta, Topped with Exotic Fruits

130

WAFFLES (WITH ICE CREAM)

Fluffy and Crispy Waffles, Made with Special Blend of Artisanal Flours and Topped with Ice Cream

105

